

## DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL DESCRIPTION
1	WINDJAMMER GALLEY	28	0	No
NUMEROUS SOILED LEXAN BINS WERE FOUND SETTING ON THE DECK BEHIND THE HOT HOLDING TROLLEY BY THE ICE MACHINE. <u>STORAGE AREA FOR LEXAN BOXES HAS BEEN RELOCATED UNTIL RETURN TO MAIN POTWASH FOR PROPER CLEANING PROCEDURES</u>				
2	WINDJAMMER / GALLEY	36	0	No
THE LIGHT LEVEL OVER THE FLAT GRILL WAS LESS THAN 220 LUX (20 FOOT CANDLES). <u>CHIEF ELECTRICIAN IS CURRENTLEY SOURCING FOR SUITABLE AND APPROVED DEVICE TO INSTALL IN THIS AREA</u>				
3	WINDJAMMER	16	0	Yes
THE "TIME AS A CONTROL" PLAN FOR THE FOOD AREAS DID NOT INCLUDE THE LENGTH OF TIME THE MEALS WERE SERVED. <u>PLAN HAS BEEN UPDATED AND SERVICE HOURS ADJUSTED TO THE RECOMMENDED 4 HOUR PERIOD INCLUDING PREPARATION AND SET UP TIME AND ITEMS NOT CONTROLLED BY TIME ARE MENTIONED ON THE CONTROL SHEET</u>  IN THE WINDJAMMER BREAKFAST WAS SERVED FOR LONGER THAN 4 HOURS AND NO PROVISIONS WERE MADE FOR TIME MARKING THE SERVING CONTAINERS. <u>TIME HAS BEEN ADJUSTED AND DOES NOT EXCEED THE 4 HOURS PERIOD</u>				
4	WINDJAMMER / BUFFET AREA	30	1	No
THERE WERE NO PAPER TOWELS AT THE HANDWASHING STATIONS OF THE TWO TOAST STATIONS OR THE OMELET STATION. <u>RESPONSIBILITY FOR THIS AREA HAS BEEN REASSIGNED TO THE FRONT OF HOUSE MANAGEMENT AND SUPERVISOR</u>				
5	WINDJAMMER / BUFFET AREA	29	0	Yes
THE HANDWASHING STATION IN THE TWO TOAST AREAS WAS marginally ACCESSIBLE BUT THERE WERE FOOD ITEMS STORED NEAR THE SINK AND WOULD HAVE POTENTIALLY CONTAMINATED WHEN THE SINK WAS USED. THESE AREAS WERE ORIGINALLY DESIGNED AS ICE CREAM STATIONS. MORE CONSIDERATION NEEDS TO BE USED WHEN ADAPTING EXISTING AREAS TO DIFFERENT OPERATIONS. <u>MOBILE STORAGE RACK IS ON ORDER TO PROVIDE PROPER STORAGE AND ACCESS TO THE HAND WASH FACILITY</u>				
6	WINDJAMMER / OMELET STATION	19	0	No
SEVERAL OF THE WORKING PANS OF FOOD WERE NOT EFFECTIVELY SHIELDED FROM THE PASSENGERS. THIS AREA WAS ORIGINALLY DESIGNED AS BAR AND HAS BEEN ADAPTED TO AN OMELET STATION. MORE CONSIDERATION NEEDS TO BE USED WHEN ADAPTING EXISTING AREAS TO DIFFERENT OPERATIONS. <u>AS RECOMMENDED, HALF SS COVERS ARE IN USE NOW FOR SUFFICIENT PROTECTION</u>				
7	WINDJAMMER / BUFFET AREA	29	0	Yes
A TEMPORARY SERVICE AREA WITH CREW SERVING PASSENGERS IS SET UP WHERE A PASSENGER SELF-SERVICE AREA WAS LOCATED. THIS WAS DONE BECAUSE THE SNEEZE GUARDS FOR THIS AREA WERE BROKEN. <u>SNEEZE GUARDS HAS BEEN REPAIRED AND SETUP CHANGED BACK TO SELF SERVICE AND BACK UP ORDER OF SNEEZE GUARDS HAS BEEN PLACED</u>  BECAUSE THE CREW IS SERVING THE PASSENGERS IN THIS AREA THERE MUST BE A HANDWASHING STATION WITH IN 8 METERS (25 FEET). NO HANDWASHING STATION WAS AVAILABLE. <u>THIS AREA HAS BEEN TURNED INTO COMPLETE SELF SERVICE AREA</u>				
8	MAIN GALLEY DECK 4 / DRY STORAGE ROOM	21	0	No
THE STORAGE SHELVES IN THIS ROOM WERE NOT EASY TO CLEAN. <u>SOURCING FOR SS SHELVES AND IN MEANTIME SPECIAL ATTENTION TO CLEANING PROCEDURES IS GIVEN</u>				
9	MAIN GALLEY DECK 4 / DRY STORAGE ROOM	27	0	No
THE SHELVES IN THIS ROOM WERE SOILED WITH FOOD RESIDUE. <u>CORRECTED</u>				
10	MAIN GALLEY DECK 4 / PANTRY	17	2	No
THE BLAST CHILLER LOG IN THIS AREA INDICATED THAT FOODS RAPIDLY COOLED IN THE BLAST CHILLER DID NOT REACH A TEMPERATURE OF 70°F OR BELOW WITHIN 2 HOURS. THIS LOG CONTAINED READINGS OF FOOD ITEMS FROM 2 DAYS EARLIER.  THERE WAS NO INDICATIONS THAT CORRECTIVE ACTION WAS TAKEN. THE FOOD WAS COOLED TO 41°F OR BELOW IN 6 HOURS BUT				

THE FIRST CRITICAL LIMIT IS AFTER 2 HOURS.

**BLAST CHILLER HAVE BEEN CHECKED BY ONBOARD TECHNICAN AND ENTIRE GALLEY CREW RETRAINED FOR PROPER DOCUMENTATION AND ACTION TO BE TAKEN BY INCORRECT READING AND HANDLING**

11	<b>FOOD SERVICE - GENERAL</b>	15	0	Yes
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THE VESSEL HAS ALLOWS RECREATIONALLY CAUGHT FISH TO BE BROUGHT ONBOARD AND THERE IS PROCEDURE IN PLACE. THE ONBOARD MANAGEMENT WAS NOT SURE IF A VARIANCE REQUEST HAD BEEN REQUESTED, AND APPROVED BY VSP.

**REQUEST FOR APPROVED DOCUMENT HAS BEEN FORWARDED TO THE CORPORATE OFFICE**

13	<b>SCHOONER BAR</b>	30	1	No
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THE HANDWASH SINK IN THE SCHOONER BAR DID NOT HAVE A CONVENIENT SOAP DISPENSER OR SINGLE-USE PAPER TOWEL DISPENSER

**SOAP DISPENSER AND HAND TOWEL DISPENSER HAS BEEN RELOCATED IMMEDIATELY AFTER INSPECTION**

14	<b>PHOTO LAB</b>	08	0	No
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THE FAUCET IN THE PHOTO LAB SINK HAD A PLASTIC HOSE CLAMPED OVER AN ATMOSPHERIC-TYPE BACKFLOW PROTECTION DEVICE. THIS INSTALLATION WILL PREVENT THE DEVICE FROM FUNCTIONING PROPERLY. THE BACKFLOW PROTECTION DEVICE WAS INSTALLED WITH THE VENTS IN THE UP POSITION SO THAT THE VENTS WILL NOT BE ABLE TO DRAIN PROPERLY

**A NEW BACKFLOW PREVENTER OF CONTINUOUS TYPE HAS BEEN INSTALLED IN CORRECT POSITION**

15	<b>CORRECTIVE ACTION STATEMENT</b>	*	0	No
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IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS)), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY.

PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: [VSP@CDC.GOV](mailto:VSP@CDC.GOV)

USE EMAIL MESSAGE SUBJECT LINE: SHIP NAME - CAS - [INSERT INSPECTION DATE] .